

RAW BAR

Chilled Jumbo Shrimp *cocktail sauce* 19.95

Snow Crab Claws *mustard & cocktail sauces* 23.95

Local East Coast Oysters* *half shell, by the half dozen* 19.95

Lobster Cocktail *whole 1 1/4 lobster chilled, cocktail sauce* 31.95

1/4 lb Colossal Lump Crab Cocktail *sliced avocado, mustard & cocktail sauces* 23.95

Chilled Seafood Platter (2/4/6/8) *lobster, oysters*, shrimp cocktail, tuna tartare*, snow crab claws* MP

APPETIZERS

French Onion Soup *gruyère & croutons* 10.95

New England Clam Chowder *bacon crumbles, brioche croutons, parsley* 13.95

NJ Burrata *flavor bomb cherry tomato, baguette, balsamic, basil pesto* 16.95

Kobe Sliders *caramelized onions & cheddar* 20.95

Cheesesteak Sliders *shaved filet mignon, sautéed onions & peppers, three cheeses* 20.95

Maine Lobster Bites *lemon garlic, beurre blanc, gruyère, bread crumbs* 24.95

Yellowfin Tuna Tartare* *avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 20.95

Rhode Island Crispy Calamari *cherry peppers & roasted red pepper “marinara”*18.95

Roots Crispy Shrimp Scampi *garlic, butter, white wine* 21.95

Crispy Wagyu Dumplings *honey sambal & mustard sauces* 21.95

Spicy Fall Off The Bone Ribs *baby back pork ribs* 19.95

Colossal Lump Crab Cake *lemon & tartar sauce* 25.95

Applewood Smoked Slab Bacon *maple glaze* 15.95

SALADS

Caesar Salad *garlic croutons & grana padano* 15.95

Warm Shrimp Salad *Spring mushrooms, avocado, tomato, Champagne vinaigrette* 27.95

Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95

Arugula Salad *spicy candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette* 15.95

Chopped Salad *romaine, iceberg, tomato, corn, broccoli, carrot, feta, cucumber, asparagus, black peppercorn dressing* 15.95

Heirloom Tomato Salad *heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil* 13.95

Katsu Salad *mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno (choice of Chicken or Cauliflower Milanese)* 24.95

STEAKS

12 oz

Petite Prime NY Strip Steak

49.95

16 oz

Prime NY Strip Steak

54.95

8 oz

Petite Filet Mignon

49.95

12 oz

Filet Mignon

59.95

20 oz

Dry Aged Cowboy Steak

59.95

16 oz

Prime Ribeye Steak

59.95

42 oz

Prime Porterhouse Steak for Two

MP

Snake River Farms

AMERICAN WAGYU

12 oz

NY Strip Steak

79.95

12 oz

Ribeye

84.95

8 oz

Petite Filet Mignon

74.95

Sauces 4.95

au poivre, béarnaise, hollandaise, horseradish cream, truffle aioli, blue cheese crust or Roots cowboy butter

LAND & SEA

Roots Tailors Plate *a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce* 47.95

Beef Wellington *(limited availability) filet mignon, mushroom, asparagus, hollandaise sauce* 52.95

Roots Chicken Parm *red pepper marinara, parmesan, creamy burrata* 31.95

East Coast Halibut *herb-crusted, dill, capers, beurre blanc* 40.95

9 Oz South African Lobster Tail *served broiled or steamed* MP

Horseradish-Crusted Faroe Island Salmon *horseradish cream sauce & asparagus* 35.95

True Dover Sole *pan seared fillet, served in a Meunière sauce* 64.95

considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile

Pan Seared Sea Scallops *creamy roasted tomato risotto, zucchini, flavor bomb tomatoes* 38.95

Grilled Yellowfin Tuna *cooked rare, steakhouse fries, garden vegetable vinaigrette, basil* 38.95

Pommes Frites 10.95

Truffle Pommes Frites 13.95

Potatoes Au Gratin 11.95

Loaded Colossal Baked Potato 10.95

Classic Whipped Potatoes 10.95

Loaded Whipped Stuffed Potato 11.95

SIDES

Our Famous Mac & Cheese 10.95

Lobster Macaroni & Cheese 29.95

Onion Rings 10.95

Roasted Corn 10.95

basil & flavor bomb cherry tomatoes

Brussels Sprouts 10.95

honey sambal, bacon, scallions

Roasted Asparagus 11.95

lemon aioli, parmesan, bread crumbs

Broccoli Garlic & Oil 10.95

Roasted Mushrooms 10.95

white button & herb oil

Creamed Spinach 10.95

Sauteed Spinach & Garlic 10.95

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness*